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OHIO STATE UNIVERSITY EXTENSION FAIRFIELD COUNTY

LET'S PRESERVE

Preserving programs presented by Sandy Bohl through Family and Consumer Sciences with Ohio State University Extension Fairfield County. Participants will learn the process of preserving food using different techniques including canning (water bath and pressure), freezing and dehydrating. There is no cost for attendance, but registration is requested to assist with proper planning.

July 27, 2019**8:30 a.m.-Noon****Keller Farmers Market**Canner dial gauge testing and
information (no class)****Updated******August 21, 2019****6:30-8:00 p.m.****Wagnalls Library, 2nd Floor**Canning Basics – including water bath
and pressure canning****Updated******August 24, 2019****11:00 a.m.-12:30 p.m.****Keller Market House**Canning Basics – including water bath
and pressure canning**August 14, 2019****6:30-7:30 p.m.****Keller Market House**

Freezing Fruits and Vegetables

September 12, 2019**6:30-7:30 p.m.****Keller Market House**

Dehydrating Fruits and Vegetables

To Register:**Call 740-653-5419 or****Email Stacy Hicks at*****hicks.686@osu.edu*****fairfield.osu.edu***— We Sustain Life —***THE OHIO STATE UNIVERSITY**COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

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